

**IN THE CLAIMS:**

Although not amended herein, the claims are presented for the convenience of the Examiner.

1. (PREVIOUSLY PRESENTED) A bread maker comprising:
  - a main body forming an oven compartment;
  - kneading drums spaced apart from each other in an upper part and a lower part of the oven compartment that hold opposite ends of a mixing bag containing bread ingredients, respectively;
  - a stationary tray disposed between the kneading drums;
  - a movable tray facing the stationary tray to form a slit through which the mixing bag passes;
  - tray holders respectively attached to ends of the stationary tray to support the movable tray;
  - pivot pins respectively mounted on ends of the movable tray and accommodated by the tray holders, the movable tray alternately rotating between an open state, in which the movable tray is spaced apart from the stationary tray, and a closed state, in which the movable tray is adjacent to the stationary tray;
  - pivot pin guide grooves respectively formed in the tray holders to accommodate the pivot pins;
  - stopping pins respectively mounted on the ends of the movable tray and accommodated by the tray holders to maintain a predetermined gap between the stationary tray and the movable tray when the movable tray closes; and
  - stopping pin guide grooves respectively formed in the tray holders to accommodate the stopping pins,
  - a bottom of each stopping pin guide groove being higher than a bottom of each pivot pin guide groove.
2. (ORIGINAL) The bread maker according to claim 1, wherein the stopping pins are made of an elastic material.
3. (ORIGINAL) The bread maker according to claim 1, wherein each of the stopping pins comprises a stationary part securely coupled to the movable tray, and a shock-absorbing part

made of an elastic material, which is coupled with the movable part and contacts the respective tray holder.

4. (PREVIOUSLY PRESENTED) The bread maker according to claim 1, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray.

5. (PREVIOUSLY PRESENTED) The bread maker according to claim 2, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray.

6. (PREVIOUSLY PRESENTED) The bread maker according to claim 3, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray.

7. (PREVIOUSLY PRESENTED) The bread maker according to claim 1, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray and the stopping pins are accommodated in the stopping pin guide grooves a distance from the bottoms of the stopping pin guide grooves when the movable tray is closed.

8. (PREVIOUSLY PRESENTED) The bread maker according to claim 2, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray and the stopping pins are accommodated in the stopping pin guide grooves a distance from the bottoms of the stopping pin guide grooves when the movable tray is closed.

9. (PREVIOUSLY PRESENTED) The bread maker according to claim 3, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray, and the stopping pins are accommodated in the stopping pin guide grooves a distance from the bottoms of the stopping pin guide grooves when the movable tray is closed.

10. (ORIGINAL) The bread maker according to claim 4, wherein when the movable tray closes, the stopping pins join with the stopping pin guide grooves to prevent direct contact between the stationary tray and the movable tray.

11. (ORIGINAL) The bread maker according to claim 7, wherein the stopping pin guide grooves are tapered with the bottoms of the stopping pin guide grooves being narrower than tops thereof, and wherein when the movable tray closes, the stopping pins join with the stopping pin guide grooves to prevent direct contact between the stationary tray and the movable tray.

12. (ORIGINAL) The bread maker according to claim 2, wherein the stopping pins are made of a heat-resistant rubber.

13. (PREVIOUSLY PRESENTED) A baking tray for a bread maker having kneading drums, comprising:

- a stationary tray between the kneading drums;

- tray holders respectively attached to ends of the stationary tray;

- a movable tray rotatably mounted on the tray holders;

- pivot pins respectively mounted on ends of the movable tray and accommodated by the tray holders, the movable tray alternately rotating between an open state, in which the movable tray is spaced apart from the stationary tray, and a closed state, in which the movable tray is adjacent to the stationary tray;

- pivot pin guide grooves respectively formed in the tray holders to accommodate the pivot pins;

- stopping pins respectively mounted on the ends of the movable tray and accommodated by the tray holders to maintain a predetermined gap between the stationary tray and the movable tray when the movable tray closes; and

- stopping pin guide grooves respectively formed in the tray holders to accommodate the stopping pins,

- a bottom of each stopping pin guide groove being higher than a bottom of each pivot pin guide groove.

14. (PREVIOUSLY PRESENTED) The baking tray according to claim 13, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray.

15. (PREVIOUSLY PRESENTED) The baking tray according to claim 13, wherein the pivot pins and the stopping pins are each located at a same height from a bottom of the movable tray, and the stopping pins are accommodated in the stopping pin guide grooves a distance

from the bottoms of the stopping pin guide grooves when the movable tray is closed.

16. (ORIGINAL) The baking tray according to claim 14, wherein when the movable tray closes, the stopping pins join respectively the stopping pin guide grooves to prevent direct contact between the stationary tray and the movable tray.

17. (ORIGINAL) The baking tray according to claim 14, wherein the stopping pin guide grooves are tapered with the bottom of each stopping pin guide groove being narrower than a top thereof, and wherein when the movable tray closes, the stopping pins join respectively with the stopping pin guide grooves to prevent direct contact between the stationary tray and the movable tray.

18. (ORIGINAL) The baking tray according to claim 13, wherein the stopping pins are made of a heat-resistant rubber.